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(54) Title: INACTIVATION OF FOOD SPOILAGE AND PATHOGENIC MICROORGANISMS BY DYNAMIC HIGH PRESSURE

(57) Abstract: The present invention relates to a process using dynamic high-pressure for inactivation of food pathogens. Liquid food are treated by dynamic high-pressure at 1 to 5 kbars with at least one recirculation depending on the needs. The pasteurization process is performed at relatively cold temperature ranging from 4 °C to 55 °C.

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